



Bill of Fare

For the Table

seasonal rilette, house pickles,
rotating charcuterie, merguez, olive
tapenade, trio of artisan cheeses,
pepper jelly, house crostini
\$28

Duo of Mussels

*chilled smoked mussel salad with
pickled fennel, roasted peppers and
baby kale, tossed in a basil aioli, and
accompanied by a sauté of warm mussels
with tomatoes, chiles, and herbs
\$16

Land & Sea

calamari tubes stuffed with mustard
greens and merguez sausage, over a
chickpea salad, with tarragon pesto,
seasonal citrus,
and tempura squid rings
\$17

Catch

*sauté of crab and shrimp, avocado,
french green beans, artichokes,
tomatoes, okra,
and a gazpacho in a garlic butter
sauce
\$18

Stone Rare

*whipped bone marrow over beef
tenderloin tartare, with white
anchovies, grained mustard, roasted
peppers, arugula,
and a paprika oil drizzle
\$19

Nouveau Liver & Onions

crispy pork belly with caramelized
onions, duck liver pate, stewed greens,
and a red wine soubise

Vegetarian Ribbeh

falafel stuffed with spiced tofu
and baba ghanoush,
over a sauté of garbanzo beans,
apricot, and eggplant,
and a touch of ras el hanout oil
\$15

Eat Your Vegetables

broccoli rabe, roasted garlic,
cauliflower, spinach,
and roasted beets,
with a brown butter almandine
\$14

Heirloom Carrots

herb roasted carrot and cabbage slaw,
french green beans, grained mustard
dressing, agave nectar drizzle
\$15

First of the Season

medley of mushrooms, beets,
snap peas, asparagus, and pine nuts,
over herbed goat cheese,
with a sherry vinegar dressing
\$17

Roasted Corn Veloute

chilled corn puree topped with herbed
crème fraiche, smoked okra,
and house pickle relish
\$7 cup / \$10 bowl

Medley of Tomatoes

layers of raw heirloom tomatoes,
pickled green tomatoes, and grilled
halloumi cheese over fresh arugula,
topped with an herbed vinaigrette and
a spiced pine nut brittle crumble
\$16

Mains

Entree Greens

mesclun greens & spinach, red onions, artichokes, tomatoes, and your choice of *shrimp, *tuna, or *petite steak, served with house ginger dressing or blue cheese dressing

\$14/\$16/\$18

Nicoise

*seared tuna loin with marinated tuna crudo, olive tapenade, fingerling potatoes, french green beans, deviled egg salad, and green goddess pesto

\$24

Roasted Chicken

skin-on roasted chicken breast with a peach and bourbon glaze, served on a crispy polenta cake, with fresh snap peas, and atop ratatouille

\$20

Lamb

*marinated loin over israeli couscous, fresh arugula, lemons, dried apricots, tomatoes, broccoli rabe, pine nuts, and herbed greek yogurt

\$25

Porkopolis

smoked pulled pork shoulder with herbed panko, served over mustard greens, carrots, artichokes, piquillo peppers, and chimichurri

\$19

Viewtop Burger

*tenderloin beef burger topped with caramelized onions, herbed goat cheese, crispy pork belly, and a slice of tomato, with a smoked paprika aioli, served on focaccia, and accompanied by crispy smashed fingerling potatoes

\$17

Shines' Cut

*prime ny strip with house steak dust, duck fat potatoes, wild mushrooms, roasted carrots, and asparagus, topped with lump crab meat and a béarnaise aioli

\$34

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



